



NAME Tillingham Qvevri Orange 2020
ESTATE Tillingham,
Peasmarsh, East Sussex, UK
VINTAGE 2020
ALCOHOL 10.5% VOL
GRAPE(S) 24% Ortega
27% Bacchus
25% Pinot Gris
24% Muller Thurgau

TASTING NOTE

Soft peachy orange in appearance. Fruit, flowers, and delicate spice intertwine, with lychee, earl grey and cardamom. On the palate fleshy stone fruit gives way to a long and grippy finish; hallmark characteristics of the Qvevri vinification.

Suitable for vegetarians /vegans: YES

BACKGROUND/VINIFICATION

Four different grape varieties (Ortega, Bacchus, Pinot Gris & Muller Thurgau) all destemmed crushed and fermented in Qvevri with different percentages of skins. Aged in Qvevri for 6 months, racked and transferred into a large wooden vat. Aged for a further 8 months then moved to stainless steel and bottled by gravity with a small sulfur addition.

GRAPE HISTORY

Mearsea Island, Shootley, Poockchurch, Woodchurch

SERVING

Store away from direct sunlight.
Drink now and over the next three years.
Serving temperature 10 – 12 degrees Celsius.

TECHNICAL

Free SO₂: 2
Total SO₂: 14 mg/l
Total Acidity: 5.2 g/l
Residual Sugar: <1.0 g/l
Alcohol 10.32%VOL
Bottles Produced: 1596 bottles
Lot Number: L-2020-13